



LOIMER

Langenlois **Loiserberg** 2015 Kamptal ^{DAC} Grüner Veltliner

Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Loiserberg
Grape variety:	Grüner Veltliner
Elevation:	350 - 390 m
Exposure:	Southeast-South- Southwest
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	5 - 50 years
Density of plants:	2.500 - 5.000 vines/ ha
Yield per hectar:	35 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

Cellar

Harvest:	selective harvest by hand in 20 kg crates middle of September – end of October
Maceration time:	12 hours
Fermentation:	spontaneous fermentation with natural yeasts in big used oak barrels (2500 lt, 1250 lt) for 4-8 weeks by 22°-24° C and 50% in stainless steel tanks by 20°-22° C
Aging:	in big used oak and acacia barrels & 50% in stainless steel tanks, on full lees for 4 months, on fine lees for 2 months
Bottling:	End of April 2016

Wine

Vintage:	We deserve it! After a considerably difficult vintage 2014, which stipulated a high selection effort, this year we can go all the way. The wounds, caused by a terrific hail during the night of 6th may, which destroyed the aequivalent of 10 ha of our vineyards in Gobelsburg, are healed. Therefore it was a real pleasure to harvest the absolutely healthy and ripe grapes. This year is ideal to implement several ideas. Fermentation on the skins of Gemischter Satz, Traminer, Pinot Gris and Gruner Veltliner. Maceration carbonique of Riesling, Gruner, Sauvignon Blanc, Muscat and further, after a long period of reconsideration we decided to ferment Gruner grapes in Queveris. Although the fermentation of Gruner grapes in Queveris has no tradition in Austria, we couldn't resist to have it a try! Ripe yellow apple, reminiscent to Jonagold. Occures very developed. The palate is very juicy and spicy on the same time. Full bodied and smoothly textured. Despite the ripeness plenty of typical spiciness and freshness. Tremendously persistent in the finish with a tight core. Altogether a harmonious food matcher, which will keep it's level for several years.
Tasting:	
Maturation potential:	2016 – 2025
Food recommendation:	different openers, white meat, vegetarian kitchen
Serving temperature:	12-14°C
Decant:	yes
Vegan:	yes

Data

Alcohol:	13% vol
Residual sugar:	1,3 g/l
Acidity:	5,1 g/l
Must weight:	99,6° Oechsle
EAN Code:	9120009723319
Available in:	0,75 l
Control:	by Lacon
BIO Status:	wine made with organic grapes AT-BIO-402



Gölles Hajszan/Neumann Heinrich Loimer Sattlerhof Schellmann Wienerer
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